

Record 17
CORRECTIVE ACTION REPORT

| Mv Adonia Inspection Type: USPH Periodic Inspection Date of Inspection: 13 th May 2003 | | | | | |
|---|----------|---|---|-----------------|-----------------|
| Item No. | USPH No. | Description | Corrective Action | Responsible HOD | Action Complete |
| 1. | 21 | Main Galley Deck 5 Soup Section - a knob was broken on the technical panel of the baine-marie table. | Repaired | SEO | 19.05.03 |
| 2. | 21 | Main Galley Deck 5 Soup Section – the collar of the Hobart floor mixer was corroded. | Staff advised to remove collar and clean daily to remove any excess moisture. | F&B Mgr | 13.05.03 |
| 3. | 27* | Main Galley Deck 5 Soup Section – standing water was noted in the collar of the Hobart floor mixer. | As above - staff advised to remove collar and clean. | F&B Mgr | 14.05.03 |
| 4. | 20* | Main Galley Deck 5 – a crack was noted on the tray in the ice contact portion of the Ice Machine No.6 | Tray replaced. | VO | 14.05.03 |
| 5. | 34* | Main Galley Deck 5 Bakery – a small leak was noted at the bucket fill faucet on the hand sink. | Repaired. | SEO | 19.05.03 |
| 6. | 20* | Main Galley Deck 5 Cold Larder – a gap was noted on the back plate of the meat slicer. | Gap filled with sealant. | SEO | 19/05/03 |
| 7. | 26* | Main Galley Deck 5 Coffee Pantry – the coffee contact surface on the Cimballi Machine was soiled. | Staff instructed on cleaning procedure – cleaning records updated to include routine. | F&B Mgr | 16.05.03 |
| 8. | 34* | Main Galley Deck 5 Pastry Service – a small leak was noted at the ice cream scoop sink. | Repaired. | SEO | 19/05/03 |
| 9. | 20* | Main Galley Deck 5 Potwash – the potwash machine was posted out of order. The glasswash machine was posted out of order. | Repairs ongoing, awaiting spare parts. Indent No. (ADH030048). | SEO | 13.05.03 |
| 10. | 21 | Crew Galley – peeling sealant was noted in the hood over the soup kettles. | Re sealed. | SEO | 19/05/03 |

| | | | | | |
|-----|-----|--|---|--------------------|----------|
| 11. | 27* | Crew Galley – food crumbs were noted in the drain area of the flat top grill. | Staff instructed in correct cleaning procedure. | F&B Mgr | 13.05.03 |
| 12. | 20* | Crew Galley – a gap was noted on the backplate of the meat slicer. | Gap filled with sealant. | SEO | 19/05/03 |
| 13. | 26* | Crew Bar – several glasses stored as clean were soiled with residue. | Instruction given. | F&B Mgr | 15.05.03 |
| 14. | 20* | Main Galley Deck 6 Cold Larder – a gap was noted on the back plate of the meat slicer. | Gap filled with sealant | SEO | 19/05/03 |
| 15. | 26* | Main Galley Deck 6 Coffee Station – the coffee contact area of the 'Cimbali' machine was soiled. | Staff instructed in cleaning procedures – to clean after each use or as required to remove soiling. | F&B Mgr | 13.05.03 |
| 16. | 26* | Main Galley Deck 6 Soup Section – the drain of the soup kettle was soiled with food and grease. | Staff instructed in how to dismantle and clean the equipment after each use. | F&B Mgr | 14.05.03 |
| 17. | 20* | Main Galley Deck 5 – an under counter refrigerator was posted out of order. The microwave was posted out of order. | Both pieces of equipment now working and back in service. | SEO | 16.05.03 |
| 18. | 21 | Main Galley Deck 5 – peeling sealant was noted in the hoods above equipment. | Re sealed. | SEO | 19/05/03 |
| 19. | 36* | Provisions – the light levels in the following rooms appeared to be inadequate: 4716 Frozen Meat Room, 4720 Frozen Fish Room, 4721 Ice Carving Room, 4723 Frozen General – light metre. | Modification proposal to be raised for additional lighting. | SETO | 17.05.03 |
| 20. | 30* | All That Jazz Bar Pantry – napkins, instead of paper towels, was provided at the handsink. | Corrected. Staff instructed as to correct type of towels to be used. | F&B Mgr | 11.05.03 |
| 21. | 26* | Tiffany's Bar – the coffee contact area of the Cimbali machine was soiled. | Corrected and monitored during service hours. | F&B Mgr | 16.05.03 |

| | | | | | |
|-----|-----|---|---|-------------|----------|
| 22. | 21 | Food Service General – peeling sealant and gaps noted on the hoods above equipment and on the non-food contact surfaces of equipment. | Re sealed | SEO | 19/05/03 |
| 23. | 08* | Potable Water – a few flexible hoses were noted attached to the potable water lines in the engine room at the chemical tanks for the water systems. | RPZ back flow preventer located for all machinery space potable water supplies. | SEO | 18.05.03 |
| 24. | 07* | Potable Water – the maintenance records for the potable water tanks did not note cleaning between painting and super-chlorination. The tank1 port was maintained on 05/15/01 but not cleaned or super-chlorinated as per the record. | Comment noted and changes to procedures implemented. | SCAPT | 20/05/03 |
| 25. | 06* | Potable Water – the calibration of the distribution analyser chart recorder & the bunker analyser-chart recorder was not consistently recorded. | Instructions given to relevant members of staff. | SEO | 19/05/03 |
| 26. | 08* | Potable Water – the potable water hoses, short sections, were not stored in the locker & were not capped. | All hoses located in cabinet and all caps fitted. | SEO | 19/05/03 |
| 27. | 10* | Pools – a length of rope was not attached to the floatation devices. | Seeking clarification from VSP as to whether this is a requirement. | SCAPT / EHC | |
| 28. | 10* | Splash Pool – an anti-vortex drain cover was not provided. | A drain cover is on order for dump line. | SEO | 13.05.03 |
| 29. | 10* | Riviera Pool – an anti-vortex drain cover was not provided at the single drain opposite the double drains. | The covers were removed for cleaning at time of the inspection. Now replaced. | SEO | 13.05.03 |
| 30. | 10* | Riviera Starboard Jacuzzi – there were a few temperature notations in the log of 105oF & 106oF. | The log was from before the refit to Adonia. Thermostats set at lower temperature and safety cut outs tested. | SEO | 19/05/03 |
| 31. | 26* | Café Corniche – a few coffee carafes were soiled and stored as clean. | These have now been removed from service, and replaced with new S/S Thermal Flasks. Flasks to be inverted / air-dried after cleaning. | F&B Mgr | 26/05/03 |
| 32. | 28* | Café Corniche – the coffee carafes were not stored inverted to dry. | As above. | F&B Mgr | 26/05/03 |

| | | | | | |
|-----|-----|---|---|---------|----------|
| 33 | 34* | Deck 9 Service Pantry – the mechanism to turn the spray hose on / off was stuck in the on position. | Repaired | SEO | 19/05/03 |
| 34 | 30* | Easy Like A Sunday – a paper towel dispenser was not provided. | F&B Manager to raise order and provide. | F&B Mgr | 16.05.03 |
| 35. | 16* | Easy Like A Sunday – the milk in the WMF coffee machine was tested at 47oF. The milk was placed in this unit approx. 6hrs prior. | Milk to be included in 4hr time policy. Fleet Food Safety Policy updated to reflect change. | F&B Mgr | 15.05.03 |
| 36. | 21 | Easy Like A Sunday – a thermometer was not provided at the coffee units refrigeration compartment. | Thermometer has been introduced. | F&B Mgr | 13.05.03 |
| 37. | 33* | Easy Like A Sunday Pantry – raw wood and an open seam were noted at the threshold. | Repaired. | SEO | 19/05/03 |
| 38. | 31* | Dispense Bar Pantry – an unlabelled spray bottle of cleanser was noted in the cleaning locker. | Bottle removed, and staff briefed. | F&B Mgr | 13.05.03 |
| 39. | 38* | Dispense Bar Pantry – the ice cream machine was posted out of order. | Obsolete equipment. Modification Proposal to be raised by Deputy F&B Manager for item to be removed. | F&B Mgr | 16.05.03 |
| 40. | 20* | Dispense Bar Pantry – the coffee machine was posted out of order. | Obsolete equipment. Modification Proposal to be raised by Deputy F&B Manager for item to be removed. | F&B Mgr | 16.05.03 |
| 41. | 38* | Glaciers Ice Cream Bar – the ice cream machines were posted out of order. | Parts / technician arranged for 5 th June 2003 to repair. | F&B Mgr | 13.05.03 |
| 42. | 36* | Glaciers Ice Cream Bar – several of the lights were not working. | Bulbs to be replaced. | SETO | 17.05.03 |
| 43. | 18* | Horizon Grill – raw chicken wings were stored over raw pork and fish. | Raw chicken to be stored away from other raw foods with a lower final cooking temperature – staff instructed. | F&B Mgr | 13.05.03 |

| | | | | | |
|-----|-----|--|--|--------------------|----------|
| 44. | 19* | Pavilion Buffet – the rolls were not placed under the sneeze guard. | To be placed under sneeze guard – staff instructed. | F&B Mgr | 13.05.03 |
| 45. | 21 | Pavilion Pantry – a thermometer with the appropriate temperature range was not provided in the bulk milk dispenser. | Now provided and used. | F&B Mgr | 26/05/03 |
| 46. | 30* | Pavilion Bar – a 'Wash Hands Often' sign was not posted over the hand wash sink. | Signage in place. | F&B Mgr | 15.05.03 |
| 47. | 8* | Pavilion Galley – raw poultry was stored over beef in the walk-in unit. | Raw poultry to be stored away from other raw foods (including raw beef) with a lower final cooking temperature – staff instructed. | F&B Mgr | 13.05.03 |